

Hildenbrand Estate Chardonnay Barrique 2001

This is an elegant, pale gold Chardonnay, fermented and matured in French oak for 9 months. The skillful blending of first and third fill barrels has created a perfect harmony of fruit oak, achieving a balanced dry wine with long linger.

variety : Chardonnay | Chardonnay

winery : Hildenbrand Estate Wine

winemaker : Reni Hildenbrand

wine of origin : Wellington

analysis : alc : 13.8 % vol rs : 1.7 g/l pH : 3.4 ta : 5.9 g/l va : 0.36 g/l

type : White

ageing : 5 years and longer.

in the vineyard : Varietal (clone): CY 175

Rootstock: 101-14

Date of plantation: 1994

Soil type: Westleigh/Glenrosa

Spacing: 1 x 2.75m

Trellising: Vertical hedge

Pruning: 2 bud spurs every 15 cm

Yield: 7 tons/ha

Irrigation: Drip controlled by soil moisture measuring device

about the harvest: Picking date: 30 January - 2 February

Grape sugar: 22.4 - 23.0° Balling

Acidity: 7.4 g/l

pH at harvest: 3.0

in the cellar : Yeast: South African Yeast VIN 13

Fermentation temperature: 16-24°C

Method: Full bunch pressing, 5 hours skin contact. 1500 litres undergone alcoholic and malolactic fermentation in 2/3 second fill and 1/3 new French Oak Barriques for 7 months. Left on lees with Batonage.